



## **MEAT PROCESSING 2023**

### **Products include:**

- Biltong - (1kg vac pac)
- Wet sausage - (500gr vac pac)
- Droewors - (1kg vac pac)
- Sosaties - (4 sosaties per pack)
- Mince (500gr vac pac)
- Chilli/Biltong sticks (1kg vac pac)
- Patties (6\*150gr patties)
- Deboned legs stuffed with garlic, bacon, cloves wrapped in netting (only Springbok in netting)
- Clean trimmings for pie/stew
- Whole cuts i.e., Shoulders, fillets, rumps, sirloin etc. etc.

Please arrange for processing ***BEFORE*** (at least one week) hunting – a lot of the weekends are fully booked; no game will be accepted after 11h00 on a Sunday. Game can be collected from the hunting farm at R10/km – which includes a bakkie with a meat trailer. Game must be clearly marked.

***Charge:*** R27.00/kg as the meat arrives at Travalia, plus R24.00/kg for processed sausage. Includes all spices (Crown National/Freddy Hirsch), lamb casings - (24/26longs), fat (sheep tail/beef brisket - no pork), sauces and packaging.

All “wet” and dry products are vacuum packed and are packed neatly in neat/new brown meat boxes.

Travalia Farm Store also specialises in Karoo Lamb, we have pre-packed Karoo Lamb in whole or half packaging. The lambs are packaged: Leg/s whole, rib/s whole and the rest chops, tailor-made packaging done on request. Please enquire for price and availability to avoid disappointment.

***Deliveries to Cape Town*** – priced as follows: R6.00/ KG for processed/dried meat – collected at the courier in Paarl. For direct deliveries – Along main route N1 (Paarl, D/ville B/ville etc. etc.) add R200, for direct deliveries off main route (S/bosch, Strand, S/West, Melkbos, Blouberg etc. etc.) add R300

Please contact Niel Herholdt for any questions and bookings on 082 306 5722

*ALL PRICES ARE EXCLUSIVE OF VAT*

WHEN HANDING MEAT IN PLEASE NOTE THE FOLLOWING.

The quality of the meat is determined on how it is handled. Field preparation is important, please take out stomachs and bleed properly within 5 minutes of shooting

We prefer animals to arrive in their skins, this prevents discolouration of the meat and leaves a better result. It also makes for cleaner transport, no dust etc . Identifying of species is also more obvious.

Please don't break carcasses up either, unless in the event of a large animal - as this causes confusion as to which pieces belong to which animal if more than one carcass is broken, requires more marking and ends up taking up more hanging space

Please mark animals clearly, cable ties work the best. In the event of cable tie colours being limited add two of the same colour (i.e., double black) or add two separate colours (i.e., red and white) to differentiate. Please source these before you go hunting – the karoo has limited colour options available.

A clear instruction from each client is required with all the basic details, before or once delivered please – the sooner we receive the instruction, the sooner processing can start. WhatsApp the instructions to 082 306 5722 – no phone calls please, we will call you if something is not clear and confirm the request.

Please follow the below template when sending instructions:

TEAM LEADER / GROUP NAME:  
NAME AND SURNAME:  
CELL NR:  
EMAIL ADDRESS:  
ANIMAL TYPE AND QUANTITY:  
ANIMAL ID (HOW IT IS MARKED):  
PROCESSING INSTRUCTIONS:

WE ALSO REQUIRE ONE DELIVERY ADDRESS FOR THE WHOLE GROUPS MEAT TO BE DELIVERED AT.

THE MEAT PROCESSING FACILITY IS SUPPORTED BY A GENERATOR  
BOOKINGS ARE ESSENTIAL

HAPPY HUNTING